

MID-SEASON DRESS

DESIGN SUITABLE FOR SUMMER OR EARLY FALL.

Possibility of Economy in Expenditure of Money Now in View of the Advantageous Situation the Market Affords.

Bargains in summer fabrics are so plentiful just now that many women do not consider it extravagance to add a new frock or two to her summer dresses, even though mere desire, not a need, inspires the purchase. The



Summer Frock of Plain and Printed Voile.

home dressmaker never had greater encouragement to try out her own ideas in style design than during the present season, because such infinite

variety obtains in cut and color or fabric combination that it is difficult for anyone with the slightest knack at sewing or with artistic ideas to go very far wrong.

Printed and plain white voile are suggested as suitable for the little frock shown in the sketch, although plain and dotted handkerchief linen, checked gingham and plain color chambray, etc., might be used as effectively.

The double tunic is suggestive of a style line that is to be given considerable prominence in the first showing of fall frocks. Advance bulletins and advance models carry out an illusion of brevity in length and breadth of skirts, while they are in reality longer and narrower than those generally favored at present, and the long tunic aids very materially in this illusion, the underskirt being reasonably close reefed and modestly long, while the upper skirt or tunic is given a decided flare. The hosiery display of the past season or two will not be looked on with favor in the fall, as practically all frocks brush lower than the shoe tops.

The little frock in the sketch is, however, distinctly a summer model, and excellent for tub fabrics. The back of the bodice has a deep round yoke, coming below the shoulders, of white voile, and the back of the skirt is exactly like the front, paneled in white and printed voile. The dress fastens in the center front.

To make this gown, three yards of plain fabric 36 inches wide and seven and a half yards of figured material the same width will be required. The bottom skirt measures four yards wide. A bright ribbon is used for the girdle.

The generous use of ribbon as a trimming or finishing touch on summer frocks is a notable feature, and it strengthens the quaint and picturesque tendency of the season's apparel.

Ribbons will be used rather freely on the next season's evening frocks. Colored silk or bead embroideries are favorite trimming touches for modish utility gown of serge or gaberdine. The tendency to favor a lower waist line is more and more emphasized as the early fall models see the light of day.—Washington Star.

BEEF SERVED WITH MACARONI

Nutritious and Appetizing Dish That May Be Prepared at Comparatively Small Cost.

Two pounds of shank (or any preferred cut). Have saucepan very hot, fry out a piece of fat or grease bottom with butter, cut up meat and place in pan, allowing to fry until seared on every side. Salt and pepper, dredge with flour, pour on boiling water to just cover meat, cover closely and simmer slowly until nearly done. Do not add more water unless there is danger of going dry for you only want enough for gravy and not a stew. Twenty minutes before serving pare potatoes and add whole with small pieces of onions. At the same time put macaroni to cook in rapidly boiling water and allow to boil 15 minutes, stirring often with a fork so as not to break, then drain and add to meat. Cook all together until potatoes are done; take out thick part on deep platter, thicken gravy with tablespoonful of flour dissolved with little cold water, beat very smooth, then pour contents in platter and serve very hot. Dumplings can be added, but we never eat them. We like it made of round steak, but cheaper cuts are just as good, and really it is a delicious dish.—Boston Globe.

GOOD THINGS TO KNOW

When ironing table linen, iron with the selvedge and not across the grain.

To clean bamboo furniture use a brush dipped in warm water and salt. The salt prevents the bamboo from turning color.

Salt rubbed on tea cups will remove tea stains, and discoloration on crockery or china will respond to the same treatment.

To clean collars apply benzine and after an hour or more, when the grease has become softened, rub it or remove with soapuds.

A little clear coffee can be added to starch for tan or cream materials, and this is better than pure white starch in many colored things.

For black garments black starch is sold that is quite satisfactory. White starch is almost sure to give unsatisfactory results on black material.

Iron saucepans should be cleaned as soon as possible after use, and if anything greasy has been boiled in them put in some soda and boil up.

Good Way With Dishes.

Dishwashing for a small family was accomplished with the least possible labor by a houseworker who managed the operation as follows: She had two large dishpans standing side by side on a table on which the dishes were piled in an orderly manner. The first pan was filled with boiling hot soapy water in which the dishes were quickly washed. The other pan had in the bottom a rack made to fit, about three inches high. As quickly as the dishes were washed in the first pan they were stacked in the second one, and when it was full clean boiling water was poured over them. This drained through the rack at the bottom, and the dishes were left standing until dry and ready to be put away.

Suet Pudding With Sterling Sauce.

One cupful finely chopped suet, one cupful molasses, one cupful milk, three cupfuls flour, one teaspoonful soda, one and a half teaspoonfuls salt, one-half teaspoonful each ginger, cloves, nutmeg and one teaspoonful cinnamon. Mix and sift dry ingredients; add molasses and milk to suet; combine mixtures. Turn into buttered mold, cover and steam three hours. Serve with sterling sauce. Raisins and currants may be added.

Sterling Sauce—half cupful butter, one cupful brown sugar, one teaspoonful vanilla, four tablespoonfuls cream or milk. Cream the butter, add sugar gradually and milk and flavoring drop by drop to prevent separation.

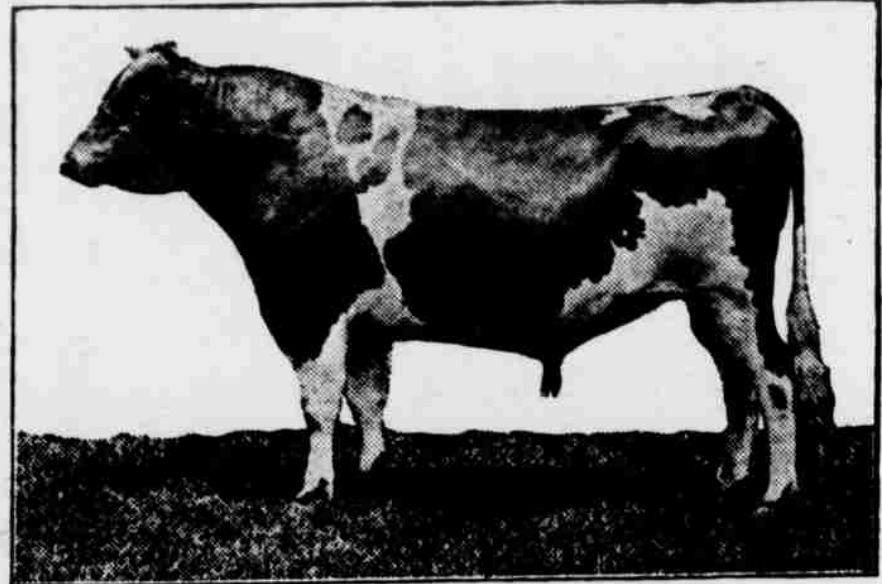
Creole French Dressing.

Four tablespoonfuls of the best olive oil, one tablespoonful of vinegar, one teaspoonful of dry mustard, yolk of one hard-boiled egg, salt and pepper to taste. Rub the oil into the mustard, a drop at a time, until mustard is moistened and smooth, then alternate the oil and vinegar until all is in. When smooth add the hard-boiled egg, salt and pepper to taste, and beat well. If the oil seems to separate, a few drops more of vinegar and a hard beating will make it smooth again.

Using Left-Overs.

Here is a good way to use cold tongue, even if there is only an end left that is too small to slice: Cut the cold tongue into small dice. Now put two tablespoonfuls of butter into a saucepan and let it melt slowly. Add the same amount of flour, salt, pepper, and the juice of half a lemon. Add a cupful of strained tomato pulp. Simmer slowly for ten minutes. Strain, then return to the saucepan, lay in the tongue, and let it stand where it will keep hot without boiling for five minutes. Serve in a hot platter.

DAIRYING IS A READY-MONEY BUSINESS



Bull Is Half of Herd—In Breeding for Dairy Cows It Is Important to Have a Good Male—He Represents Half of Value of the Herd From a Breeding Standpoint.

(By M. PURVIS.)

Dairying is a confining business to be sure. It requires daily attention and the work must be done with regularity, each duty requiring attention at practically the same hour, week after week, rain or shine, Sunday, Fourth of July and Thanksgiving.

It is this everlasting routine that prevents a great many from taking up dairying as a regular part of the farm work. It is the American distaste for being bound down and hedged in that keeps the dairy part of our farm work very much in the background.

Notwithstanding this undesirable phase of dairying, it has some advantages which producing grain, hay or live stock for market have not.

It is a business on which the operator is able to count without much danger of having his plans miscarry on account of wet or dry weather, early or late frosts, or any other of the things which so often mar the projects of the most careful husbandman.

With a little forethought the dairyman may be as free from worry about the weather as any other man living. Blow high or blow low the cows come home and the consuming public is ready to take all the butter that is produced, or the creamery or cheese factory is waiting to weigh in the milk and distribute checks every month.

This is another advantage. The live stock breeder must wait two, three or five years for his cattle to get in shape for market, the swine breeder gets his money only once a year and the sheepman is likely to have his profits knocked away by tariff agitation on a big crop of wool in Australia, or a sudden panic among the "predatory wealthy."

Empires may fall and nations disappear, until the map of Europe looks like a western landscape after a cyclone, but people must have milk, butter and cheese and the price gets a little better every year. No dairyman need worry about the result of the election for Republicans, Democrats and Socialists alike need the products of the dairy or they will not feel that they are getting what is coming to them.

The money from the dairy comes weekly, or at longest, monthly, and it is a cash deal all the time. The prices vary with the season a little but they run in lines that take the same up and down curves year after year.

Many dairymen are trying to find the method which will allow them to keep the largest number of cows on a given acreage. A much better object would be sought if they were to try to secure the largest possible number of cows which will produce a pound of butter every day for ten months of every year of their activities.

Farm dairying isn't the poorest business in the world by a good many long marks, but American farmers show a disposition to let the foreign

emigrant take the business and make the money, which shows that American farmers are not always awake to the most profitable part of farming.

Money every week and the farm getting richer every year ought to be an attractive proposition. We ought to have more farm dairies and fewer worn-out farms.

The dairyman who does not set a high mark, and test his cows regularly and systematically, will always carry in the herd some cows which are kept at a loss, to reduce the average of the herd.

AVOID CHANCE OF INFECTION

Not Advisable for Farmer to Put Money Into Hogs That Have Not Been Previously Immunized.

(By W. P. SHULER, Department of Veterinary Medicine, Oklahoma A. and M. College, Stillwater.)

It will not be necessary to vaccinate hogs in order to insure them against any possibility of infection from an immune breeding animal that you might want to bring on your place. Breeding herds that are immunized are usually treated 'about weaning time,' or, in other words, when they are about two or three months old.

The possibility of transferring infection from the immunized process extends over a period of three or four weeks. After that you can safely say that immune breeding animals are free from infection as a result of their treatment, so, if you purchase a breeding animal six months or a year old, it would be a safe proposition without extra precaution.

Immunization is becoming so common and thoroughly practical that I would not for a minute advise any man to put money into purebred hogs for breeding purposes that have not been previously immunized.

EARLY HARVESTING OF OATS

Cutting Early Solves Problem of Disposing of Late Maturing Crops—Aid to Clover.

Early harvesting of oats for hay is the unusual practice suggested by the farm crops department at Iowa state college as solving the problem of disposing of this crop.

As a nurse crop for clover or other legumes, the great objection is its late maturity. If oats are cut for hay when the grain is in the milk stage and properly cured, the hay secured is regarded by many as nearly equal to red clover.

Remove the oats two or three weeks earlier than usual, thus exposing the young clover plants at a time when the heat of the sun is less severe. This practice also leaves more moisture in the soil to be used in producing a strong growth of clover.

MAKING USE OF RIBBONS

About the First Thing Is for One to Become an Adept in Tying a Bow.

This is a ribbon season, as we all know, and the shops, naturally, have put forth a big and goodly supply of attractive ribbons in response to the demand fashion has made for them.

Do you know how to tie a bow? Probably not. In this day of specialization few women do know how to tie more than a lingerie or hair ribbon. We leave it for the saleswoman at the ribbon counters, for our dressmakers and our milliners to tie bows of every other sort.

To begin with, if you would tie bows successfully, buy a reel of fine covered wire and use it to tie the loops in position. This, for instance, is the way a professional ties a sash rosette for a child's frock. She takes one end of two or three yards of ribbon and measures off about thirty inches to go around the waist. Then she makes as many loops as she

wishes, gathering the ribbon for each through her fingers.

Next she measures off with her right hand, holding the loops in her left, enough ribbon for the two ends, and, at the end of this ribbon makes one more loop. This leaves a long loop of ribbon, later to be the two ends, and with one of them ties around the rosette loops, so making one end shorter than the other.

Handmade ribbons are especially interesting this summer, a tailored bow, flat but not pressed down, finishes the left side of the hat when these ribbons are used, and in most shops lengths of ribbon with bows attached are sold for varying prices.

Brocaded ribbons, with raised velvet figures on thick satin ribbon foundations, are also smart. One such ribbon shows pansies of black, blue and purple velvet on a cerise ribbon. Another shows overlapping pellets or big polka dots of three colors—peacock blue, old gold and plum—on a black background.

BUTTONS USED IN MANY WAYS

Pronounced Feature of the Season's Styles Is a Thing That Has to Be Recognized.

Buttons are not at all left in the lurch because of the amount of handwork used. In fact, they serve to accentuate the special feature of the waist, coat or suit they adorn. Buttons increase the importance of pockets, belt and capes and give themselves a chance to assume extraordinary shapes and sizes.

Because of the vogue for dark suits with white hats, shoes or gaiters, white ivory buttons are allowed. Sometimes they are ringed with black or a fashionable color, sometimes they have a pearl center, but all of them are light in weight, and that accounts for at least part of their popularity. They are also made on dark taffeta dresses.

Those used on coats and suits are more conservative, mushroom and saucer shapes being the most popular. Balls, squares and cubes are also employed, as well as acorns. Pearl buttons come in all sizes and shapes, from the large ball buttons, appropriate for novelty suits, and the flat styles for separate skirts, to the tiny ones for shirtwaists. Heavy colored materials make use of ribbed buttons.

Checked suits may be lanked for the plain and checked button, as well

as the black and white effects in combinations with white rims. Among the new colors shown is a French gray button to match the shade now so popular in dresses. A ring of black is often used to enhance its beauty.

CHARMING PICTURE HAT



It is Made of Yellow Crepon, Patterned With Fruit in Bright Green and Dull Purple, and Lined With Black Velvet. Clusters of Apples Appear as Trimming, and a Bright Green Ribbon Is Loosely Tied Under the Chin.